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Substitute for form 1449/PTO INFORMATION DISCLOSURE STATEMENT BY APPLICANT <i>(Use as many sheets as necessary)</i>			Complete if Known		
			Application Number	10/572,853-Conf. #9265	
			Filing Date	February 9, 2007	
			First Named Inventor	Gen-Ichiro Soma	
			Art Unit	1655	
			Examiner Name	Q. Mi	
			Attorney Docket Number	80246(302741)	
Sheet	2	of	2		

NON PATENT LITERATURE DOCUMENTS				
Examiner Initials	Cite No. ¹	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.		T ²
	CA	RACCACH, M. et al., "Natural fermentation of wheat flours," Food Control, Vol. 15, No. 3, 2004, pp. 191-195.		
	CB	ROCHA, J. M. et al., "On the Microbiological Profile of Traditional Portuguese Sourdough," Journal of Food Protection, Vol. 62, No. 12, 1999, pp. 1416-1429.		
	CC	Examination Report dated July 15, 2010, issued in the corresponding New Zealand Patent Application No. 546551.		

Examiner Signature	/Qiuwen Mi/	Date Considered	10/21/2010
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¹EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

²Applicant's unique citation designation number (optional). ³Applicant is to place a check mark here if English language Translation is attached.